Starters

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Pan a la Catalana - Slices of toasted bread, tomato spread, butter, olive oil, minced garlic. 5

Aceitunas a la Mancha GF - A mix of olives marinated in olive oil, herbs, and spices. **4**

Montaditos de Jamón y Queso - Toasted bread, tomato spread, sliced Manchego cheese and Jamón Serrano. 8

La Malinche a La Vida GF - Fresh tilapia and shrimp ceviche, red onion, ginger and Serrano pepper. 10

Calavo y Limón - Garlic infused guacamole with Calavo avocados, olive oil, pico de gallo, tortilla chips. **7**

Datiles - Bacon-wrapped dates stuffed with Monterrey jack cheese. **7**

Hummus Pinto bean roasted red pepper tahini, corn chips. 7

Yuca Frita- Crispy cassava with jalapeno aioli. 5

Platanos Fritos - Fried Plantains with Mexican cream. 6

Montodo de Salmon - Smoked salmon, cream cheese, and red onion on toasted bread. 7

<u>Salad</u>

Spinach Salad GF– Baby spinach, quinoa, mixed nuts, dried cranberries with a ginger dressing. 9

Kale Salad GF- Baby kale, black bean corn salsa. 9

Cured Meats & Cheeses

Jamón Iberico- 100% Acorn-fed, Iberian black leg. 14

Jamóm Serrano- Famously nutty "Mountain Ham". 8

Caña de Lomo- Iberian pork loin. 8

Manchego- Salty sheep's milk cheese. 8

Mahón- Semi-soft cow's milk cheese. 8

San Simon- Soft sheep's milk cheese. 8

Caña de Cabra- Soft goat cheese. 8

Tabla de Quesos- Assortment of all cheeses. 28

Tabla de Carnes- Assortment of all meats.30

Paella

(Serves 2-3 people) (Please allow 35-40 minutes to prepare.) Paella Martín Cortéz - Traditional paella, cebolla rice, calamari, scallops, shrimp, and chicken. 43 Arroz Caldoso de Verdura - Paella prepared with fresh seasonal vegetables. 39 **Pan a la Catalana** - Slices of toasted bread, tomato spread, butter, olive oil, minced garlic. **5**

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<u>Pínchos</u>

Pinchos de Carne o Pollo GF- Grilled beef or chicken skewers drizzled in Smokey Guajillo sauce.. **10**

Pincho de Camarones –GF- Grilled bacon wrapped shrimp skewer stuffed with Monterrey jack cheese. **11**



Chuletitas de Cordero * GF- Grilled lamb chops, fingerling potatoes in a demi glaze sauce. **15**

Buey al Jerez * GF- Grilled NY strip steak, mushrooms, fingerling potatoes in a demi glaze sauce . 12

Chorizos a la Parilla - Slightly spicy grilled Spanish sausage. 8

Carne Azada– Grilled beef shoulder, mash potatoes, baby spinach with a Chimichurri sauce. **12**

Albóndigas a La Malinche - Ground beef meat balls peppers and onion, in a green tomatillo sauce. 8

Croquetas de Pollo - Lightly battered chicken croquettes, served with garlic aioli. **7**

Fajitas Pequeñas * GF- Grilled skirt steak or chicken , onions, green pepper and guacamole. Served with two corn tortillas.12

Empanadas de Carne or Pollo- Stuffed pastry shells , chicken or beef with cheese. 8

Tacos

Two tacos served with Guacamole, Pico de Gallo, and

Garlic Aioli on corn Tortillas.

Tacos de Carne- Grilled Steak. 9

Tacos de Pollo- Grilled Chicken. 8

Tacos de pescado- Pan seared Tilapia. 10

Tacos de Camarones- Sautéed Shrimp. 12

Vegetales

Patatas Bravas - Crispy cubed potatoes with spicy chipotle pepper and aioli sauce. 7

Tortilla Española - Traditional potato and onion omelet, topped off with guajillo and aioli. **7**

Esparragos - Grilled asparagus spears, olive oil 7

Champiñones con Ajo - Sautéed mushrooms, garlic and olive oil. 7

Bruselas - Steamed Brussels sprouts, garlic, butter . 7

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<u>Seafoods</u>

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Gambas a la Cazuela - Sautéed jumbo shrimp white wine and garlic sauce . Served with toasted garlic bread. 13

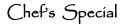
Calamares Aztecas - Golden fried calamari with spicy tomatillo sauce. **10**

Mejillones al Vapór - Steamed mussels in white wine and garlic butter broth. Served with toasted garlic bread. 8

Veiras a la Plancha –GF- Pan-seared blackened scallops, with a yellow corn salsa. 10

Salmon GF- Grilled blackened salmon on a bed of brussels sprouts, potatoes and guajillo sauce. 10

Tortitas de Cangrejo– Mini crab cake with a bed of seasonal vegetables with a seafood sauce. **12**



Pollo la Plancha - Pan seared chicken breast with Mashed potato, coleslaw, and mushroom sauce. 11

Chuleta de Cerdo - Grilled Pork chop mashed potato , sautéed spinach drizzled with a ginger sauce. 11

Quinoa Cod— Cod fish filet, quinoa salad with lemon butter sauce **10**

Esparragos con Jamon– Grilled asparagus wrapped with jamon serrano and drizzled with a balsamic glaze sauce.9

Cauliflower con Ajo- sautéed cauliflower garlic butter sauce 7

*The consumption of raw or undercooked eggs, meat, poultry, seafood shellfish, may increase your risk of a food borne illness. Gambas a la Cazuela - Sautéed jumbo shrimp white wine and garlic sauce . Served with toasted garlic bread. 13

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Chef's Special

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